



FOUR SEASONS
HOTEL
SINGAPORE

190 Orchard Boulevard Singapore 248646

One-Ninety Bar, located on lobby level

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ONE-NINETY
BAR

CANDLENUT

PERANAKAN AFTERNOON TEA

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Four Seasons Hotel Singapore and Chef Malcolm Lee of Michelin-starred Peranakan restaurant Candlenut present a specially crafted Afternoon Tea.

Savour the nostalgia and heritage of Peranakan cuisine through elegant Straits signatures and classics peppered with playful creativity.

\$48++ per person

with a choice of Candlenut Signature Tea Blend, freshly brewed LAVAZZA coffee or Gryphon tea

\$68++ per person

with a choice of craft cocktail and a choice of Candlenut Signature Tea Blend, freshly brewed LAVAZZA coffee or Gryphon tea



SWEETS

Kaya Toast

Homemade Kaya, Butter, Lam Yeo Coffee Powder

Kueh Salat

Pandan and Coconut Milk Custard,
Glutinous Rice Cake, Butterfly Pea Flower

Kueh Bingkah

Hand-grated Tapioca Cake, Caramelized Coconut, Gula Melaka

Buah Keluak Tart

Buah Keluak Cream, Valrhona Chocolate,
Sweet Buttery Tart Crust

Chinese Style Butter Cookie

Caramelised Walnut, Tempeh

Lemongrass Cake

Pandan Sponge, Lemongrass Mousse, Fresh Cream, Rose



SAVOURIES

Kueh Pie Tee

Homemade Kueh Pie Tee Shell, Yeye's White Coconut Curry,
Lobster, Kaffir Lime Leaf, Roasted Candlenut

Otah Toast

Toasted Butter Brioche, Grilled Mackerel Cake

Pang Susi

Sweet Potato Bun, Spiced Chicken, Candied Winter Melon

Roti Jala

Net Crêpe, Mum's Signature Chicken Curry, Potato

FRESHLY BAKED

Vanilla and Pandan Scones

served with homemade Pineapple-Gula Melaka Jam,
Strawberry-Rose Preserve and Devonshire Clotted Cream

CRAFT COCKTAILS BY GABRIEL CARLOS

\$24++ per cocktail

Pandan Kueh

Clarified Pandan, Coconut, Lychee and
Chamomile Milk Punch, Altos Tequila

Kampong Fizz

Farmer's Gin, Butterfly Pea and Provençal Herb Syrup,
Bitter Orange and Elderflower Tonic, Lemon Juice, Egg White

Kopi-O

Local Coffee-infused Mancino Vermouth,
Auchentoshan 12 Years Scotch Whisky,
House Cherry Liqueur, Angostura, Chocolate Bitters

COFFEE AND TEA

Candlenut Signature Tea Blend

A blend of Oolong and Butterfly Pea Flower
with notes of Jasmine and Pandan

Lemon Latte, Matcha Latte,
Cold or Hot Drip Brew Coffee

Royal Peony, Morning English, Lily of the Field,
Earl Grey Neroli, Milky Oolong, Jasmine Silk Pearls,
Uji Sencha, Osmanthus Sencha, Shiso Mint, Chamomile